



# UCOOK

## Cheesy Crispy Potatoes & Pork Neck

with pumpkin seeds & fresh chives

What do you get when you combine maple-flavoured syrup, sriracha sauce, worcestershire sauce & kewpie mayo? A spicy sauce that transforms any ingredient into a taste bud triumph, Chef! This wow-factor sauce will be drizzled over butter-basted pork neck slices, which sides golden & cheesy baby potatoes. A fresh green salad is the final touch.

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**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People


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**Chef:** Kate Gomba

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 Fan Faves

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## Ingredients & Prep

1kg	Baby Potato <i>rinse &amp; cut in half</i>
120g	Italian-style Hard Cheese <i>grate</i>
40g	Pumpkin Seeds
640g	Pork Neck Steak
20ml	NOMU BBQ Rub
200g	Cucumber <i>rinse &amp; cut in half lengthways</i>
80ml	Lemon Juice
80g	Salad Leaves <i>rinse &amp; shred</i>
160ml	Spicy Sauce <i>(40ml Sriracha Sauce, 20ml Worcestershire Sauce, 20ml Maple-flavoured Syrup &amp; 80ml Kewpie Mayo)</i>
10g	Fresh Chives <i>rinse &amp; thinly slice</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. CARAMELISED ONIONS** Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and set aside.

**2. READY THE ROUX** Place a pot over medium heat with 40g of butter. Once melted, vigorously mix in the flour to form a roux. Cook out the flour, 1-2 minutes (stirring constantly). Slowly whisk in the milk and the grated garlic. Once the milk is incorporated, add ½ the grated cheese. Season and remove from the heat. Mix through the potato rounds and the caramelised onions. Add a splash of water or milk (optional) if the sauce is too thick.

**3. ASSEMBLE THE GRATIN** Lightly grease an ovenproof dish and spread out the potato & caramelised onion mixture. Scatter over the remaining grated cheese. Roast in the hot oven until the potatoes are soft (when poked with a knife), 30-35 minutes. In the final 5 minutes, turn the heat up to grill to brown the cheese.

**4. FRESHNESS** In a salad bowl, toss together the baby marrow ribbons, the shredded leaves, the lemon juice (to taste), the chopped olives, a drizzle of olive oil, and seasoning. Set aside.

**5. OH-YUM OSTRICH** Place a clean pan over medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

**6. RESTAURANT QUALITY MEAL** Plate up the juicy ostrich slices alongside the creamy potato gratin. Serve the fresh salad on the side and get ready to dive in!



## Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). In the final 3-5 minutes, sprinkle over the grated cheese and roast until golden.

## Nutritional Information

Per 100g

Energy	994kJ
Energy	238kcal
Protein	5.6g
Carbs	9g
of which sugars	2.5g
Fibre	1g
Fat	16.6g
of which saturated	6g
Sodium	146mg

## Allergens

Egg, Allium, Sulphites, Soy, Cow's Milk

Cook  
within 1  
Day